

# CORNERSTONE

NAPA VALLEY & OREGON *Cellars*

## 2014 Cornerstone Corallina Napa Valley Syrah Rosé, Artist Series



Real Rosé. Not an afterthought, not leftovers, not for fashion and most decidedly not a saignée, Corallina Syrah Rosé is Napa Valley rosé with a purpose. It is a wine made as mindfully as we make any other wine.

While a saignée may be a wonderful idea in the coolest years in the coolest regions like Burgundy and Oregon it is a very strange concept in a warm region like the Napa Valley. Do you really think it's a good idea to concentrate Napa Valley wine more than Mother Nature already does? Yes, I know Robert Parker thinks so, but I don't.

So Corallina Syrah Rosé is a mindful rosé and we keep these Oak Knoll AVA Crane Vineyard vines in a state of serene rosé-ness throughout the growing season. Each of these syrah grapes are in a state of serenity and inner pinkness from the moment of bud break until, just twelve months later, they become Corallina Syrah Rosé. This is fruit destined to be a rosé all the way from flowering to bottle.

As these syrah grapes arrive at the winery already having achieved enlightenment, it is our job to ensure that when you and Corallina come together that Nirvana is the result. To be sure this is the case we keep our hands off Corallina as much as we can.

Mere hours after harvesting the cool fruit arrives at the winery and immediately goes into the press. This is whole cluster pressing and a key part of Corallina's centered personality. In California saignée is the shady ying to the sunny yang of whole cluster pressed rosé. The whole bunches of grapes that will be Corallina go into the press and over a slow, three hour press run these syrah grapes gradually reveal their pink soul. The juice goes immediately into a stainless steel tank where slowly, very slowly due to the cool temperature, it ferments to complete dryness. Then the new Corallina is racked into mature French Oak barrels for five months of meditation before it fulfills its destiny when the Corallina Wine Dance label finally adorns its bottle - just in time for summer.

Inner wine peace cannot be achieved with mass production so only 500 cases or so of Corallina Syrah Rosé are produced each harvest. This year Mother Nature gave us a Corallina with 13.8% alcohol, TA 0.54 and 3.50 pH - isn't that riveting. More importantly she gave us our most delicious Corallina yet and we could not be more grateful and humbled by her gift.

Finding Nirvana will be a bit easier this summer due to the 2014 Cornerstone Corallina Napa Valley Syrah Rosé.